

**Roll-In Blast Chiller / Shock Freezer**  
**MultiFresh Model MF 300.2-MYA**

**MF 300.2-MYA**

**... YOUR TRUSTED KITCHEN ASSISTANT**

The **IRINOX Model MF 300.2 Blast Chiller / Shock Freezer** shall have the following characteristics: Capacity – (1) single universal-angle roll-in rack; up to (24) 12"x20"x2-1/2" steam table pans or up to (12) 18"x26" full size sheet pans; (1) standard combi-oven trolley; controller – shall feature the following control paths: standard mode for chilling or freezing, dynamic mode for chilling or freezing (icon driven) and personalized modes for customer specific products; core probe – multi-sensor product core temperature probe with five (5) measuring points and "easy-out" feature; plus all the standard features listed below.



Item No. \_\_\_\_\_

Qty. \_\_\_\_\_

Project \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Standard Construction Features:**

- All type 304 stainless steel construction
- CFC-free high-density polyurethane insulation
- Full width door with low-temperature resistant magnetic gasket
- Die-stamped interior door liner to magnetically store core probe
- Ergonomic edge-free stainless steel door handle
- Approved R404A refrigerant used in sealed system
- High efficiency evaporators with multiple injection points
- Luminous display with intuitive work-path controls
- Door hinged right (standard)
- End-of-cycle hold mode
- Energy-efficient, air-cooled, remote condensing unit
- 2-1/4" thick insulated floor

**Sizing & Unit Production Guide MF 300.2**

Capacity (1) Roll-in Rack for up to (24) 12"x20"x2-1/2" steam table pans or up to (12) 18"x26" full size sheet pans or (1) standard bakery rack

Combi-Oven Trolley, Standard 1

Blast Chilling Capacity (194F to 37F)\*: 770 lbs.

Shock Freezing Capacity (194F to 0F)\*: 770 lbs.

\* Per production cycle (depending on product density): Blast chilling ... up to 90-minute cycle  
 Shock freezing ... up to 240-minute cycle

**Options and Accessories (Please check):**

- Sous-vide pouch core temperature probe
- Additional (2) food probes
- Liquid probe holder
- PRISON PACKAGE: security fasteners, lockable closure for controller, flexible probe and stainless steel top
- Door hinged left
- SANIGEN sanitation system
- Water-cooled, remote condensing unit
- External ramp required if unit not recessed into floor pit
- 2 Year extended compressor warranty
- Pass-thru cabinet
- Spare parts kit
- KDF shipping – assembly by others
- Condensing unit cover for outdoor use

**Unique Design and Performance Features:**

- 4 Standard cycles, 112 product specific cycles, ability to record up to 38 replicable cycles
- Electronically controlled fans with low power consumption; fans stop automatically when door is open
- Indirect air distribution and special airflow pattern to ensure perfect temperature uniformity
- Easy access to clean evaporators and waterproof fans
- Easy to use touch screen with 7" interface
- WIFI for data transfer to HACCP software
- Core probe magnetically secured to door when not in use
- Shock freezing temperature uses -40F air

**Product Warranty Protection:**

- 1 year, parts and labor

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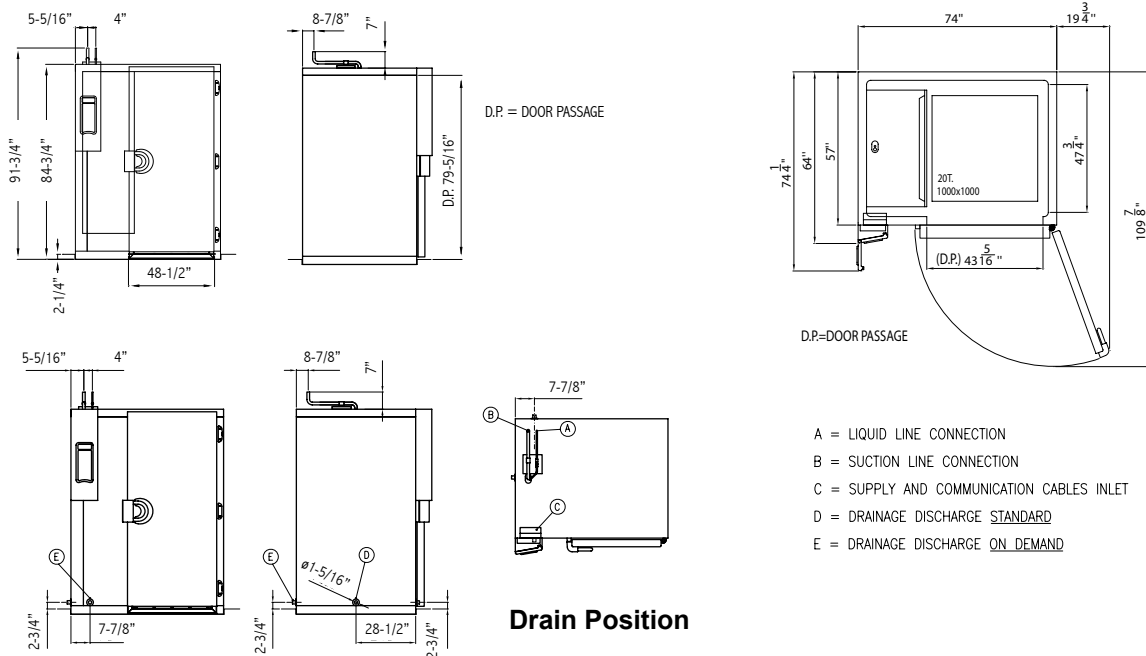


IRINOX USA

Phone: 508-230-5818 Fax: 508-230-5819 www.irinoxusa.com email: info@irinoxusa.com

# MF 300.2-MYA

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<b>Cabinet Dimensions and Weight</b>	<b>Sunken Floor</b> *See #1 below
Width	74"
Depth	64"
Height	91-3/4"
Weight (unit)	1764 lbs.
<b>Cabinet Electric Data / Power Requirements</b>	
208V 60 Hz 3 Phase, 5.9 KW, 18.9 amps	

**[D] Drain Connection: 1-1/2" ID [Per local codes]**

**Installation Notes:**

- \*1. 2-1/2" pit required as floor of cabinet insulated; filler by others may be required.
2. If pit not available an external ramp is required.
3. Cabinet shipped on evaporator coil side.
4. If pass-thru ordered two ramps required.
5. Installation and charging of refrigeration lines are the responsibility of owner or installation contractor.
6. 5 wires # 14AWG must be installed by owner or installation contractor between the chiller and the condensing unit. The connection should be performed according to the electrical diagram.
7. If installed outdoors, condensing unit should be protected from direct sunlight and provided with a minimum of 40" air space.
8. If installed over 75' from chiller, installer must contact IRINOX USA for proper refrigerant pipe sizing and verify if necessary to install oil separator

Continued product development may necessitate specification changes without notice.

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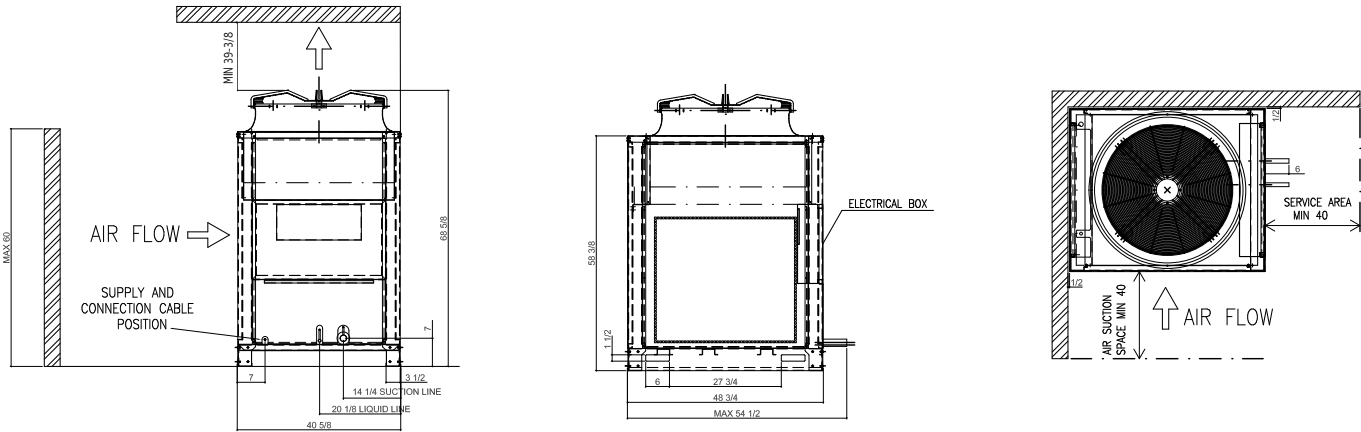


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<b>Remote Condensing Unit, Air - Dimensions and Weight</b>	
	<b>Unit 625A</b>
<b>Width</b>	40-5/8"
<b>Depth</b>	54-1/2"
<b>Height</b>	68-5/8"
<b>Weight</b>	946 lbs
<b>Remote Condensing Unit Electric Data / Requirements</b>	
<b>Voltage / Phase / Hz</b>	208/3/60
<b>Total KW</b>	20.5
<b>Amps</b>	67.0
<b>Key Refrigeration System Data</b>	
<b>Compressor rating (HP)</b>	15
<b>Refrigeration Yield (14/+104F) (BTU/HR)*</b>	111,675
<b>Condenser Rating (14/+104F) (BTU/HR)*</b>	152,660
<b>Refrigerant Type</b>	R404A
<b>Liquid Line Connection</b>	7/8"
<b>Suction Connection</b>	1-5/8"



\* Sized to a 14 F suction line, 104 F liquid line  
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<b>Operating Modes:</b>	<b>Temperature Drop (F)</b>	<b>* Time</b>	<b>** Product Applications:</b>
Standard Mode – Delicate to	+37F +194F to +37F	90 min or less	Delicate or thin food items
Standard Mode – Strong to	+37F +194F to +37F	90 min or less	High density, bulky or packaged food items
Standard Mode – Delicate to 0 F	+194F to 0 F	240 min or less	Hot cooked food items
Standard Mode – Strong to 0 F	+194F to 0 F	240 min or less	Raw, chilled or thin cooked food items
Dynamic Mode (Icon Driven) to +37F	+194F to +37F	Set times***	Specific product categories
Dynamic Mode (Icon Driven) to 0 F	+ 194 F to 0 F	Set times***	Specific product categories

\* Core product temperature \*\* Actual times based on product density \*\*\* Actual times set by Icon Product Code

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